

# Pork Cacciatore



*Yield – 50 servings*

## **Ingredients**

1/4 cup olive oil  
8 lbs. 5 oz. **ground pork\***  
5 large onions, cut into thin strips  
6 large green bell peppers, seeded and cut into thin strips  
1 Tbsp. garlic powder  
4 lbs. fresh mushrooms, quartered  
1/4 cup oregano  
1/4 cup rosemary  
1/4 cup marjoram  
1/4 cup black pepper  
1-1/2 gals. tomato sauce  
12-1/2 lbs. linguine or spaghetti, cooked

## **How to Prepare**

1. Heat oil pot. Add pork. Brown well on all sides. Remove pork; reserve.
2. In same pot, saute onions and green peppers, stirring often to prevent burning.
3. Add mushrooms. Saute until tender.
4. Add pork and spices. Add tomato sauce to pork and vegetables.
5. Simmer 45 minutes until pork is tender.
6. Ladle about 7 oz. meat sauce over 4 oz. cooked linguine or spaghetti.
7. Serve immediately.
8. Hold cooked product at a temperature of at least 140° F.

## **Nutrition Information Per Serving:**

Calories = 629  
Fat = 11.5 g  
Saturated Fat = 3.2 g  
Protein = 33 g

Carbohydrate = 97 g  
Dietary Fiber = 5 g  
Sodium = 773 mg  
Cholesterol = 44 mg

Vitamin A = 126 RE  
Vitamin C = 33 mg  
Calcium = 62 mg  
Iron = 7.0 mg

Provided by the "Restaurants and Institutions" magazine. (Note: This recipe has not been standardized or tested by USDA).

Recipe Category:  
Key USDA Commodity:  
Food Group:  
Fact Sheet Database:  
E-mail Comments to:

Entrees  
Ground Pork  
Meats & Meat Alternates  
FD website: [www.fns.usda.gov/facts/schfacts/cats.htm](http://www.fns.usda.gov/facts/schfacts/cats.htm)  
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